

THE HOME, ITS PROBLEMS AND ITS INTERESTS



DRESS COAT FOR SMALL GIRL.

White will again be largely used for children's winter coats—that is, for dressy occasions. A plain, loose model of white zibeline plush just reaches the knees, is double-breasted, and has a deep square collar and turned cuffs of calfskin. This trimming promises to have a tremendous vogue in the wardrobe of little folks. The buttons are crystal, and the lining plain white satin.

BRIDAL VEILS ARE DRAPED
SIMPLY IN TWO DIFFERENT WAYS

When the Hair Is Done Low the Tulle Is So Arranged as to Show Coiffure, Cap Effect, With Hair High.

While the bridal veil with its foamy billows of pure white tulle ought always to be becoming, there are occasions when it is quite the reverse. Daintily and exquisitely as the material is, it should always add to rather than detract from the bride's appearance, and the reason why it sometimes doesn't is because it usually is improperly draped.

While there isn't the art in draping a real lace veil that is required in tulle, yet lace is so seldom used that directions need scarcely be given. According to the very latest Paris caprices in the matter of wedding veils tulle is almost universally used. In case of there being a rare old heirloom in the family in the shape of a handsome wedding veil which has been handed down from generation to generation, then use it by all means. But if not, let no girl weep for the lack of it.

Tulle Is Preferred.

For tulle seems not only especially appropriate, but is indissolubly connected with bridal array, just as orange blossoms are, and there is certainly nothing prettier if artistically adjusted. In this lies the entire secret of success. It needs the very lightest touch, a certain artistic eye, and a knowledge of the proper method employed. The latter has just been brought from across the water by a modiste who has returned from her semi-annual trip to Paris for new ideas.

Simplicity can safely be said to be the keynote of the wedding veil this fall, and there are two distinct styles of draping it which will be introduced for the first fall wedding. One is to be worn with the hair dressed low, the other with a high coiffure. Fewer difficulties present themselves in draping the veil with the hair done high, for the reason that there is something definite to pin to, and moreover, the hair gives the necessary height. But now there comes a style which, to a girl with an oval face, is extremely becoming.

First of all, when the bride-elect is dressed and all is in readiness for the adjustment of the veil, she should be seated for the convenience of the attendant. There should be three yards and a half of tulle three yards broad. This is the correct length and should just come to the edge of the train, which should hang ninety inches from the waist.

Plenty of hairpins must be at hand and a paper of very large common pins, for, while the former are all right to pin the wreath on with, the pins are needed in case a slight adjustment of the tulle may be necessary. Hairpins are apt to tear the tulle.

If the hair is dressed low, then two distinct lengths of tulle are used. Take nine inches of a corner of the tulle and gather it up lightly in the hand. Pin it to the hair just above the ear, high enough on the head to come within the edge of the roll, leaving an end of tulle about six inches in length pointing forward. Take the second length, gathered light in the hand, and pin in the same manner, exactly opposite.

This leaves the veil separated in the

A TIMELY LITTLE TALK
ON GOOD WINTER VEGETABLES

Few Green Vegetables Contain Much Nourishment, But They Provide a Very Necessary Variety.

By CORNELIA C. BEDFORD.

There are few green vegetables which contain much nourishment, yet they prove a needed adjunct to our tables because, by their aid, we can make a proper combination with more concentrated foods and at the same time give variety to our dietaries. One of the most important points in household knowledge is to understand how to combine foods in such ways as to afford the proper nourishment for the daily needs of the body, without such knowledge a mother may set a seemingly good table, yet it may be deficient in some one element important to childish growth or mature sustenance.

Foods are divided into two classes—nitrogenous, or those containing much nitrogen to feed and repair muscle tissues, and non-nitrogenous, or those wholly lacking in this valuable element. To the latter class belong those foods which usually contain fats or starches, supplying heat and force. It is in the class of non-nitrogenous foods that we place all vegetables except the legumes—peas, beans, lentils—which from a nutritive standpoint rank high among foods taken from the soil.

Potatoes Occupy Prominent Place.

A product of the last few centuries, potatoes today occupy a prominent place among vegetables. They consist largely of starch and water and need careful cooking because of their lack of proteid matter. They should not form a meal in themselves, but be served as an adjunct to some nitrogenous food, thus giving a combination which will meet the needs of the body. As with all starchy foods, they are to be cooked in slightly salted boiling water. In many households, especially in rural localities, they appear in some form at almost every meal, and are therefore a staple food. They should be of uniform size and smooth skinned; when buying in bulk it is well to test them by cooking, as some varieties break badly and do not cook waterily before they are cooked enough. To keep them in quantity use a large earthenware dish, and place a layer of floor that they may be well ventilated; the cellar should never become so cold as to admit of their freezing, else they will become watery and decay quickly.

Sweet potatoes should be purchased in small quantities, as they do not keep well; choose those of moderate size and blunt rather than tapering end.

Suggestions for Cooking Beets and Parsnips.

Such root vegetables as parsnips, beets, turnips, salsify, radishes, and carrots do not contain a great deal of nutriment, being largely composed of cellular tissue and water; beets, parsnips, and carrots contain variable amounts of sugar; carrots are said to contain a large percentage of iron, for which reason they are frequently advocated as suitable for children's dietaries. Parsnips, contrary to the usual rule, require severe frost to bring out their full flavor and sweetness. Salsify is frequently called oyster plant because of its resemblance in flavor to the well-known shellfish. In preparing it must be dropped into water as soon as scraped as it quickly becomes discolored by the exposure of its cut surface to the air. It is usually boiled until tender, then served in a cream sauce or mashed into fritters or a cream soup. Carrots may be used in many more ways than are generally known. Aside from the usual

boiled dish, with or without a milk sauce, they may be boiled whole, skinned, sliced, and fried; mashed and made into croquettes or fritters, timbales or cream soup.

Cabbage Family Is Heavy Food.

Cauliflower, brussels sprouts, kohlrabi, broccoli, and kale belong to the cabbage family; they are somewhat more difficult of digestion than many other vegetables, hence form a suitable food for those who must do much physical work. Cauliflower heads should be very compact and perfectly white; dark or black spots on the flowerets indicate that they are stale and will quickly spoil. Before cooking they should be placed for some time head downward, in strong salted water to dislodge worms and insects. In boiling reverse this position that the stalk may cook tender. Any white or cream sauce can be served with cauliflower or, after cooking, they may be finished as fritters or a salad or scalloped with or without a little cheese. Brussels sprouts look like miniature cabbages, the size of a walnut. They grow on a tall stalk and are easily cultivated; in the market they are usually sold by measure. They are cooked in the same general way as cauliflower. As opposed to them in the manner of growth we find the kohlrabi, the stems of which adhere together and swell just under the surface of the ground until it resembles a green turnip. It is boiled, sliced, and served in the same general way as the parsnip or turnip. It is grown for the leaf, which is long and crinkly—frequently, also, of a purplish hue. It is cooked in all respects like spinach.

Spinach the Most Popular Green.

This last named vegetable is, perhaps, one of the best known and popular of all cooked greens. It contains considerable nutriment, as well as valuable mineral salts, and has so good a general effect upon the system that the French call it "the broom of the stomach," because its frequent use aids materially in keeping the blood in good condition. Less known is the Swiss chard, a species of beet cultivated for its leaf. When under cultivation the leaf often grows to a foot or more in length. The green portion of the leaf is prepared in the same manner as spinach, while the midrib contains a large amount of water and is served as an asparagus. It has an advantage over spinach inasmuch as it is not so watery, and the new leaves springing up very rapidly.

Favorite Salad Plants.

Among salad plants now in market through the winter are the fetidous, "field salad," a small tender leaf with a mild sweetness that is very enjoyable to those who like green salads; endive known as the Swiss chard, a species of beet cultivated for its leaf. When under cultivation the leaf often grows to a foot or more in length. The green portion of the leaf is prepared in the same manner as spinach, while the midrib contains a large amount of water and is served as an asparagus. It has an advantage over spinach inasmuch as it is not so watery, and the new leaves springing up very rapidly.

We have said little of the onion, yet it is one of our most valuable vegetables. It contains considerable mucilage, as well as certain salts, which, in cream sauce or mashed into fritters or a cream soup. Carrots may be used in many more ways than are generally known. Aside from the usual

Supposed Mock Wedding
May Have Been Valid

Man's Defense in Alimony Suit That Wife Was Married Thirty-five Years Ago at a Church Social.

SPRINGFIELD, Mass., Oct. 25.—Upon the legality of a supposed mock marriage in Chicago thirty-five years ago hangs the outcome of a suit for divorce and alimony begun by Mrs. Urie Benner and a countersuit begun by the husband.

Benner asks for annulment of his marriage to Mrs. Benner, whose right name he alleges is Alida E. Searle.

Benner's Defense.

Benner's defense in the alimony suit is based upon the evidence of George M. Searle, of Lowell, who testified that in 1869 he married Alida E. Searle, the wife of Urie Benner, in a ceremony at a church social. Searle testified that the person who acted as the minister was an ordained clergyman and that he afterward procured marriage papers.

The year following the ceremony Searle moved to Lowell, and he says he had not seen his mock bride since that time. There had been no annulment or petition for annulment of the marriage to his knowledge.

Marriage Annulled.

Mrs. Benner's counsel entered a general denial, offering testimony to show that the ceremony which he alleged Mrs. Benner supposed was a mock marriage was legal in his opinion, he admitted his inability to identify Mrs. Benner positively as the woman he testified he married in 1869, when she was only thirteen years old.

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French Dressing.

MATERIALS:—Four tablespoonfuls olive oil, one tablespoonful vinegar or lemon juice, half teaspoonful salt, quarter teaspoonful pepper.



Lea & Perrins' Sauce
THE ORIGINAL WORCESTERSHIRE

Seasoning:—A simple salad is so delightfully improved by the addition of a tablespoonful of Lea & Perrins' Sauce that no French Dressing should be sent to the table without it.

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A stylish little black velvet cloak, trimmed with fur. The pleated fullness at the shoulders in the cape and the lower sleeves are of changeable red and green taffeta silk. The same color lines the cloak.

The Newest Corsets.

The new corset, while retaining the straight-front effect, is not so shaped as to permit much of the former abnormal drawing down over the hips and abdomen of that article, and are so constructed as to leave no uncorseted space below the bust—that is, in properly developed figures. The new corsets have a more pronounced curve over the hips and a spring at the back that makes the waist appear smaller and more nearly round. In adjusting the corset now it must not be pulled down on the figure, but after being clasped on the supporters should be attached at the front and sides and the laces gently drawn to fit the figure, when the corset will assume the best position to fit. Three corset strings are better than two—one at the top, one in the center and the third at the bottom. Their use enables the wearer of ready-made corsets to adjust them comfortably to her own personal peculiarities of figure. The new corset is not high bustled, but is higher than the former fashion, and as experiments which the manufacturers put forth to ascertain just what styles were best adapted to the American women, and as experiments the box fronts, not proving quite satisfactory, have departed.

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SLOVENLY FOOTWEAR

Spoils the Most Elaborate Costume Even on a Rainy Day.

Women pay too little attention to their footwear. Far too often we see a well-dressed woman, wearing shoes which are too shabby and old for home let alone wearing them in public. And what a setback it is to a costume! The handsomest tailor suit that was ever made will be spoiled by a pair of shabby shoes. The short skirt has done much toward showing this evil, and it is to be hoped that the continued use of the walking skirt will do much toward remedying it. Doesn't it seem odd that with the long gowns which milady wears to evening gatherings, those which almost have to be held up in front and which give no glimpse of the feet, she is most particular to put on the pretty patent leather shoes, while with the walking costume, which shows her feet with every step, she considers the old ones "good enough."

And then on a rainy day what sights meet the eye—those wet, sloppy days, when even the walking skirt has to be held up, are the ones when milady chooses to wear her oldest shoes. True, it is unpleasant to get one's best shoes wet and muddy, and for the other hand it is obviously the time when the shoes will be most seen. Why not have a heavy pair of shoes for just such weather? The kind which water and mud will not hurt, and which after the shower, may be polished? The wet and mud is pardonable at the time the shoes are worn, but is not pardonable on a dry day.

Men do not wear muddy boots; nor do they often wear those which look shabby for need of a good polish. Why need women do so? There are plenty of places where a woman may get her shoes polished, if she is unable to have it done at home.

But what more slovenly sight is there than the rear view of a woman with run-over heels? And the looks are not all either. They are so uncomfortable and they make one even walk one-sided! We cannot all afford to throw aside the shoes which appear a little rusty. And there are many who dislike new shoes so much that they cling to the old ones so long as there is anything to cling to, but if you are one of those who take care of the old ones, keep them looking neat at least. And when you go downtown in a short skirt wear shoes which will do you credit and which will add to your costume, not spoil the whole effect.

Lacings are one of the trifles which make or spoil a pair of shoes. Old lacings will make good shoes and give them a really natty appearance. New lacings are so much that they cling to the old ones so long as there is anything to cling to, but if you are one of those who take care of the old ones, keep them looking neat at least. And when you go downtown in a short skirt wear shoes which will do you credit and which will add to your costume, not spoil the whole effect.

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LOST JEWELS WORTH
\$25,000 ARE RECOVERED

NEW HAVEN, Conn., Oct. 25.—The \$25,000 worth of jewels which were left in a bag on a seat at the Grand Central Station, New York, by Mrs. E. P. Gavitt, of Albany, have been recovered here. They were picked up by John Frederick Hosking, of this city, New Haven road employee, who was in New York Friday with his mother. It was not until evening that his mother discovered the bag, and she at once telegraphed to her father, who telegraphed to her. They sent word to the owner.

FAR AWAY ECHO OF THE
BLISS POISONING CASE

TRENTON, N. J., Oct. 25.—Vice Chancellor Bergen has made an order enjoining Mary A. L. Frey from prosecuting a suit in the United States circuit court and another suit in the supreme court of New York against John C. Shaw to recover \$60,000.

Mrs. Frey, who was formerly Mrs. Fleming, was tried in New York in May, 1896, on a charge of poisoning her mother, Mrs. Evelina M. Bliss.

Mr. Shaw was Mrs. Fleming's counsel, and managed a fund of \$80,000 which came into her possession. In the suits brought she alleges misappropriation of a part of the fund.

MRS. WALTER PARROTT
IS DEAD IN ENGLAND

NEW YORK, Oct. 25.—Cable messages have been received in this city announcing the death of Mrs. Walter Parrott, formerly Miss Annie Howard, daughter of the late Charles T. Howard, New Orleans, at her country home, Hungerford, near Oxford, England. Acute diabetes was the cause of death. Mrs. Parrott was born in New Orleans, and was the wife of the late Walter Parrott, who was a member of the Sylvester Larned Institute in New Orleans. She inherited a large fortune from her father, and was much of it in charitable work in New Orleans. Among the institutions endowed by her was the Howard Memorial Library, of New Orleans. She was engaged to be married to the elder Carter Harrison, mayor of Chicago at the time he was assassinated in 1893.

After Mr. Harrison's death Mrs. Parrott traveled extensively, and while in Europe met Mr. Parrott. She was presented at court two years ago by Baroness Kinross, daughter of the Duke of Buckingham. Her husband has large estates in England and Scotland.

BURNED TO DEATH AT PRAYER.

OPELOUSAS, La., Oct. 25.—Mrs. Daniel Guilleby, 100 years old, was kneeling at prayer in the Catholic Church here yesterday when her clothing became ignited from candles burning on the altar. She died in great agony a few minutes later.

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